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A TREATISE

ON THE MANAGEMENT OF

FRESH-WATER FISH,

WITH A VIEW TO MAKING THEM A

SOURCE OF PROFIT TO LANDED PROPRIETORS:

BY

GOTTLIEB BOCCIUS.

JOHN VAN VOORST, PATERNOSTER ROW.

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Cooking of
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FRESH-WATER FISH.

LONDON:

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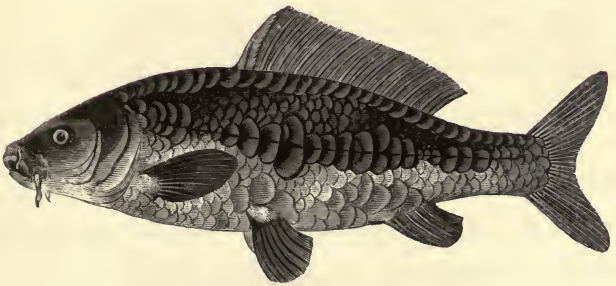

Spiegel or Mirror Carp

LONDON:

JOHN VAN VOORST, PATERNOSTER ROW.

M.DCCC.XLI.

B6

TO

SIR ROBERT SHAFTO ADAIR, Bart.,

OF FLIXTEN HALL,

HARLESTEN, NORFOLK.

Sir,

The great interest you have taken in the subject of fish ponds, induces me, with humble apology, to dedicate this short treatise to you.

I hope it will induce those readers who have the opportunity, to give the subject a fair trial; the result, I am sure, will be a source of gratification to their piscatorial friends, and of profit to themselves, in the production of a better quality and greater quantity of fresh-water fish.

The kind attention I have received at your hands, and your friendly introduction to Mr. Yarrell, author

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of "The History of British Fishes," renders me grateful for the trouble you have devoted to this subject. To that gentleman I am indebted for assistance in obtaining the wood-cut of the *Spiegel* or *Mirror* Carp, which, although far superior in quality to those we have, does not at present exist in England. I trust, however, that before this winter sets in, I shall be enabled to stock your ponds with the brood of this species.

Again returning you many thanks for your courteous and favorable attention,

I remain,

SIR,

Your very humble servant,

G. BOCCIUS.

A TREATISE, &c.

FRESH-WATER Fish are equally nutritious with those of the sea; they are much lighter as food, and therefore easier of digestion; and were it not owing to the neglected state of ponds, which, on the old system, cause the fish to be muddy, earthy or weedy, there is no doubt that fresh-water fish would be in greater repute and request. I do not doubt that were the system which it is the object of this little treatise to describe, generally adopted, a very great demand for fresh-water fish would ensue; for it is a business-like adage that if you provide for a market by a regular supply, a market is created and increased demand follows. I shall begin by making a few remarks on the situation and number of

THE PONDS OR STEWS.—These ought to be three in number, and it is requisite to make choice of a slight elevation for the first pond. If possible this should be so situated that it may receive the drainings of a village, or at any rate proximity to a farm is desirable, as all the refuse washings from such places supply food to a large extent.

The object in having the first pond higher than the others, is that a supply of water may pass from it to the lower ones in succession: the ponds being connected by a water-course and protected by flood-gates, must have a sufficient depth and descent to allow the whole of the water to pass off readily to the next in succession.

The ponds ought not to be nearer to each other than one hundred yards; the greater the distance between them the better, as each can then have the benefit of the refuse washings of the neighbourhood and adjoining fields, which will of course contribute largely to the support of the stock. Moreover, by having a long water-course between the ponds, when either of them is sluiced off, or as the term is "fished," that part of the store, which invariably escapes with the fall of water, can be recovered in a much cleaner and consequently more healthy state than those which are left behind in the slam or mud.

Clay soils are not genial to fish; therefore light loamy or gravelly bottoms ought to be chosen for the ponds; if however, the clay is not too deep, and by excavating it yellow sand can be reached, then it will leave an equally soft and pure bottom, the sides being of less importance.

In clay bottoms the fish do not thrive, from want of food, in consequence of the water partaking of the racy* quality

*Racy is the term for a species of iron-stone sand found in clay strata.

of the earth, which from its cold and sterile nature does not afford the nutriment requisite for the maintenance of the larvæ of insects, worms, and other minute living creatures, in sufficient number, and so keeps the stock lean and unfit for food.

In forming ponds particular care ought to be taken to make the sides shelve gradually for about six yards; and they are on no account to be deep at the sides, firstly, on account of the sward nourishing large quantities of insects, &c., the legitimate food of the fish; secondly, the ponds are not so easily poached, the shallows being protected by stakes; and thirdly, protection is afforded to the brood.

The only deep that ought to exist at either side should be near the sluice or flood-gate, where it should be twelve or eighteen inches deeper than the rest of the pond, in order that when the water is drawn off, the fish may be collected into a close space, and when the sluice is again closed, that an accumulation of water may immediately take place, sufficient for the protection of the brood or succeeding store.

In the rainy season it is always advisable to let the ponds fill to the full extent of their prescribed boundaries, as this not only brings a large proportion of food from the adjacent grounds, but when the water is again let off or recedes, the borders produce luxuriant and tender herbage, peculiarly adapted for the food of carp, and upon which

that fish feeds greedily in rainy weather, and may frequently be observed floundering half out of his watery element in order to obtain this favourite morsel.

As all foliage is pernicious, and the decomposition highly injurious to fish, especially to the fry or brood, it must be fully borne in mind that trees or shrubs should never be planted on the borders or margins of the ponds; but if ornament be required, then only at a sufficient distance, for it is equally necessary to have a free action of air passing over the surface, as it is to have pure and wholesome water, in fact the removal of trees contributes largely to effect both.

Fish grown by these directions will not only prove fat, but of a far superior flavour to those taken from common and ill-regulated ponds or stews.

If the first pond should get an over accumulated store of water, it must be let off by the sluice into the second, and so on to the third, and then be suffered to run to waste, for no pond ought to be allowed on any account to overflow or break its boundaries, as by so doing and by conveying the fish to the next pond, it injures that stew by introducing fish of different growths, and so proves ultimately a serious loss; food would be then insufficient for their joint maintenance, consequently the fish would gain but little in size and weight.

If the ponds have an even and well-regulated supply of

water, then their depth at the centre need never be more than from three to five feet, shelving to the sides as before stated; but if only an indifferent supply can be obtained, then they must be twelve or eighteen inches deeper.

It is not, however, desirable to have the ponds so situated that a large quantity of fresh water shall suddenly be able to find its way into them, as it both thickens the whole by moving the mud, and being colder and of other properties, it sickens the store for some time and checks their thriving. A well-regulated supply and co-equal discharge is to be recommended and must be attended to.

Having thus far described the base and positions which the ponds ought to have, I shall proceed to lay down the requisite rules, by attention to which a lucrative rental can be obtained, where an estate is adapted for succession ponds. The first pond should be the smallest of the three, the second next in size, and the third the largest, for the following reasons. At the period of fishing, as before stated, a great portion of the brood escapes with the flood, which cannot be prevented; and as another year must elapse before the water or pond in succession can be fished, too much of the food of the original store would be consumed were not the second pond larger, and so capable of receiving the addition; it would moreover prove extremely detrimental, as I shall afterwards show.

In order to come to the dimensions of the ponds I shall

propose the following scale: — No. 1, three acres; No. 2, four acres; No. 3, five acres: making altogether twelve acres of water, which, after the first three years of their stores, will produce an annual income from each pond in rotation.

To stock the ponds with brood the following simple calculation is sufficient for direction; viz., to every acre of water in extent, put in 200 brood carp, 20 brood tench, and 20 brood jack; thus making 10 per cent. each of tench and jack to the carp; the brood must be all of one season's spawn. Therefore to three acres there will be 600 carp, 60 tench and 60 jack, and the succession ponds are to be stocked in like proportions, the second the year following the first, and the third again a year later, so that each pond then comes round in its turn to be fished.

This first outlay constitutes the whole expense, save and except the guarding against poaching, as there will always be a superabundant quantity of brood or store to restore the stews, and sufficient left for sale.

It is a well-authenticated fact that no fish of prey will ever touch tench; so it is also understood that tench act medicinally to other fish, by rubbing against them when wounded or sick. This quality is probably attributable to the glutinous, slimy quality and properties of its skin, for when fish have been wounded by the fangs of another, or struck by a hook, they have been frequently observed and

taken when in close company with tench, and this gives rise to the presumption for so believing, and is the reason for recommending the introduction of a few tench into the stews. In Germany the fishermen call it the doctor-fish. Some people consider the tench to be of the carp tribe; I do not, as the organs of generation, fins, and other parts of the fish differ materially, and the male shows so marked a difference from the female, that as they swim about they can be selected, but this is not the case with carp; however, tench are particularly delicate, nutritious, and in good repute for the table.

Jack or pike is well known to be the most rapacious fresh-water fish that exists, but with all its voracity it is absolutely necessary to have a sufficient quantity in the carp-stews or ponds, to check increase.

In establishing the stews as before mentioned, the stock is calculated by a friend in Saxony, after forty years experience of real practical results. This same friend possesses one of the finest estates in that delightful and luxuriant country, comprising nearly eight thousand acres, of which nearly one half is forest; and on his estate he has twenty-two ponds, the largest being about twenty-seven acres in extent: but as I shall have occasion to revert to this subject later, I shall proceed.

There are few fish probably that breed so quickly or produce larger broods than carp, of which there are two species to be recommended for store, the one known as the

English or round-bodied carp, the other, little known in this country but equally well framed, is called in Germany the Spiegel (Mirror) Carp, from the beautiful blue-mottled scales along the sides, which are much larger than those of the rest of the body; this sort could be easily obtained from Hamburg or any part of Germany, and would well repay the trouble of importation. They are particularly handsome, and bear a similarity to the red-legged compared to the common grey partridge, with the exception that the Spiegel carp is the better flavoured, and invariably fatter than the other. Carp therefore being so productive, require a proportionate check by a given quantity of jack in the stews, otherwise the water would soon become so swarming with brood, that food would be wanting to support the stock, and the result would be a failure in the quality of the fish-draught.

It has been fully proved that a given space of earth can produce only a certain quantity; so only can a given space or quantity of water produce a certain quantity, either of vegetable matter or animalcules: and curious as it may appear, yet it is as true as curious, that by storing only the proper number of fish adapted to the water, the weight in three years will prove equal to what it would have been had twice the number been placed therein, so that the smaller number produces the same weight as the larger, from a given quantity of water. By overstocking the water the

fish become sickly, lean and bony; and on the contrary, when the regulations are attended to which I have laid down, the fish will be healthy, fleshy and fat.

By this it will be seen that jack become a useful appendage in well-regulated ponds, tantamount to an absolute necessity, but with the necessity a property, as it will be found that jack, carp and tench thrive and grow in equal proportion after this system.

In stocking ponds it must be strictly observed that the jack, carp and tench be all of the same season or spring spawn; and the period for brooding the pond is towards the end of October, or if the season be open and mild, early in November, for the following reasons. Carp and tench being fish of the same habits, they slam or mud at the same period, lying torpid through the winter months, so that they keep secure from the attacks of the juvenile jack; the jack at that age finds sufficient food in worms &c. to subsist upon: as the spring advances, when the carp and tench leave their winter lairs, the jack then in turn become sickly as their spawning season approaches, and consequently do not annoy the carp, much less the tench; this brings them through April, when the jack spawn, and they remain quiet from that time until the wet season of July.

In June both the carp and tench spawn, and although in very small casts for the first season, yet they are far

larger than would be beneficial for the stews were no jack in them; and from this period the jack becomes useful, for as he gets more and more vigorous, so does he keep down the brood and thrive himself: thus by making an easy prey, it seldom if ever occurs that a jack chases a carp of his own age, the result is that through the clearance of the brood the stock finds sufficient food to live and thrive upon.

Until now I have not adverted to other fish, but on no account whatever should other fish be admitted into the stews or ponds; eels particularly ought to be kept out, as they do great mischief.

Returning to the subject of the succession ponds being fished every three years, it is to be borne in mind that the store at that age is fit for market, and the calculation for three years out of three acres, would give on an average as follows :—

600 Carp,	.....at 3½ lbs. each,.....	2100 lbs.
60 Tench,	....at 4½ lbs. each,.....	240 lbs.
60 Jack,	.....at 3½ lbs. each,.....	210 lbs.
	Total weight of store,.....	2550 lbs.

Supposing the fish to be worth 1s. per lb., the value would be £127. 10s. for three years, or £42. 10s. per annum; but were only half the price obtained, then as the first expense is the only one, it must be termed a profitable rental, espe-

cially as under the old system many gentlemen have large pieces of water which produce nothing.

I forgot to mention when on the subject of ponds, that when the water is let off for the purpose of fishing, it is not advisable to clear it of the mud; merely remove the rushes and reeds, which are detrimental, then leave it to dry for some time before the water is again allowed to accumulate, except near the sluice, where sufficient must be admitted for the existence of the new brood. The mud, when dried, produces new herbage, which ultimately proves nourishment for the store.

When a pond has been fished, it is always advisable to replace three or four pairs of the finest carp, for as they get older they cast the finer and greater quantity of spawn. Moreover, I should recommend gentlemen who may form ponds on these principles, to keep a fish-stock-book, as in the course of time the comparisons would prove interesting, and show that this system is not theoretical.

Carp attain a great age, and if properly fed and attended to increase to a great weight. As I before stated, on my friend's estate at Machern in Saxony there are twenty-two ponds, the largest is in extent twenty-seven acres, out of this pond, in October, 1822, I saw the two largest breeding carp placed in the scale, and their united weight amounted to nearly 100 lbs.; the male weighed 43 lbs. Saxon, the female 48 lbs. Saxon weight is above 7 per cent. heavier

than English. In 1833 these carp had increased in size, the male to 52 lbs. Saxon, the female to 55 lbs.: such my friend stated to be the weight when I last saw him in 1835. It is a rule to weigh the breeders at every draught. In the same year I was present at the draught of my friend's second largest pond, which is seventeen acres; the produce exceeded 4000 lbs. weight of carp, besides tench and jack. In this pond he had left, for four previous draughts, several carp for breeding, five of which in the scale drew 103 lbs. Saxon, the largest of the five, a Spiegel carp, drew alone 31½ lbs. English, the age of these was sixteen years, but that of the two in the largest pond could not be correctly stated, as they were on the estate when he purchased it some fifty years since: these fish they treat as prize fish, and consider them infinitely better for spawn than younger ones. As carp get older they do not increase in bodily weight in proportion, for the roe and milt increasing with each year, take too much out of them; this will account for the difference of the rapid increase of the young carp compared with those more advanced in years; and it does appear to me that the most luxuriant growth of the carp takes place only up to its twentieth year; after which, from the cause before named, it becomes slower.

Brood carp well fed, or more properly not overstocked in the ponds, and taken in the autumn of the third year following, will generally weigh from 3 lbs. to 4 lbs.; in six

years from 8 lbs. to 10 lbs.; and after that increasing at the rate of $1\frac{1}{4}$ to $1\frac{1}{2}$ lb. each year, until they arrive at nearly 30 lbs., when it may be concluded that the fish is about twenty years old: some grow faster than others, especially the Spiegel carp. When fish get to nearly the last-mentioned weight, it seems as if nature then intended them for breeding only, and not for food, as they are hideously coarse, whereas a 10-lb. well-fed carp is a great delicacy.

I should recommend those who may think the weights given above to be fabulous, to pay a visit to Mr. Pitman, Fishmonger, Leadenhall Market, who has a stuffed carp that came from Antwerp or the neighbourhood, and which I consider had attained the age of eighteen or twenty years. It was dead when he bought it, and weighed $28\frac{1}{2}$ lbs.; it was moreover out of condition, for according to its length, 3 feet 4 inches, it ought to have drawn at least 5 lbs. more. Mr. Pitman is extremely well versed in piscatory science, and is not only a connoisseur, but invariably collects the *lusus naturæ* of his market, to enlighten himself and the cognoscenti: moreover, what experience he possesses, and that is not a little, he with pleasure imparts to others in a very unassuming and bland manner, and a more affable, kind-hearted person is not often met with.

The carp is a particularly shy and cautious fish, wary and mistrustful in the extreme when obliged to hunt for food, but when in stews with plenty of food, he becomes

bold and easy of acquaintance, especially when petted with food agreeable to his taste and of a different quality to that which he finds in his store; in fact by repetition he becomes so tame, that instances have been known of carp taking food from the hands of their keeper.

At Charlottenburg, the summer palace of the King of Prussia, in the ornamental waters of the domain are a large number of carp, which are so extremely tame that they come to the surface to be fed at the sound of a bell. The keeper has his favourites, and it is said that there are some among them more than a century old. Where carp are well fed, they may be seen basking in the sun on the surface of the water during the hot months of August and September, and sometimes rolling about like so many porpoises; they will scarcely retreat at the approach of any one, and become so extremely fat in stews, that a 10-lb. fish will frequently have fat an eighth of an inch thick on his sides, especially those of the Spiegel carp breed.

Carp and tench are easily conveyed from place to place during the months of October and November, or fishing season, by means of casks, in which there must be, in lieu of bung-hole, a hole sufficiently large to admit the fish without bruising, and that must be left open for air; it is very rare that any die when conveyed in this manner, although it may be for a considerable distance, especially if there be not too many placed in the same cask.

Jack on the contrary is a very tender fish, and extremely susceptible of being handled, turns up quickly, and if not speedily removed to open water or home stews, pines, sickens and dies. Home stews are small ponds which the purveyor keeps; they are generally about eight or ten yards square, and serve as a convenience for supplying the market, or if on a gentleman's own estate, for the supply of his table, so as not to over-stock or glut the market during the fishing season, as all ponds are fished in the autumn; carp and tench at that period require little or no food, so does it not so materially matter about a larger number being cramped into a small space; it is, however, advisable by way of precaution, to allow a current of water to flow through it, for fear of some turning up.

The system pursued by the purveyor when he wants a supply, is to drop a net (termed a wonder) of large dimensions into the centre of his stew, and after a while he raises it again, when he takes out the fish suited to the order or required for his market; some few he keeps in wooden tanks full of holes, like those used in the Thames for flounders &c., by which he saves himself much trouble and loss of time, but it must be remembered that no fish ought to be kept longer than a week in such tanks, as by the close confinement they become dull and lose their flesh. Jack cannot be kept for any length of time in home stews, if ever so much care be taken of them, and even with a full

flow of fresh water passing through the stew; carp and tench, on the other hand will keep all the winter without receiving any injury.

In fishing the ponds, as it is termed, the sluice or flood-gate should on no account be raised too suddenly, but by degrees, so that the water may gradually pass away; it is much better to take several days, say a week, for the purpose, than to allow a rapid discharge, as that would endanger the next succession pond, and place you in great difficulty to recover the store, and would moreover bruise the stock. By slowly removing the water the whole stock approaches the sluice-deep, and much trouble is spared in collecting the fish; whereas by suddenly discharging the water, many fish would be left on the mud in various parts of the pond, and cause them to turn sick. When fishing you ought to have several large vats (such as turnips are washed in) filled with clean water, to receive the fish when taken from the pond. The vats must be divided into three sets, and as the fish are taken with the hand nets from the pond, they must be placed in No. 1 to cleanse them; then after a few minutes removed to No. 2; and again after a short time to No. 3. By this operation the fish become clean and fair for the scale, into which they are placed from the No. 3. When weighing you ought always to allow liberal weight, giving good tare and tret; tare for the fish and tret in consequence of the

water and dirt: from the scale they are placed in the travelling casks, as before described, and conveyed to the home stews. Should the winter prove very severe, when the surface of the store ponds is completely covered with ice the best plan is to cut round holes, about three feet in diameter, and to place therein a bundle of withes or straight bushes, about six feet long, so that the points are uppermost, and about three feet out of the water; this will leave a sufficient space open for air, as the thickness of the bushes will not allow the centre to freeze, and thus the fish will become relieved; as air is very essential for the stock, all ponds ought to be ventilated on this plan during frost. Where only one pond is on an estate, and kept after the before-named arrangement, it should be fished only every third year. The fish salesmen of the London markets all agree that if a regular supply of live fresh-water fish were kept up, good prices and a large consumption would be the result; as it is, what little is introduced to the markets is readily purchased by the Jews, and during the season of Lent by the Roman Catholics. At any rate, the whole system of stocked fish-ponds arranged as I have described in this pamphlet, must be productive of profit, tending also to increase the quantity of sustenance or food at a cheap rate for our fellow-creatures, moreover producing a gain from that which now constitutes a waste.

To make choice of your store fish for stock, you ought

to have nets placed at certain distances in the connecting channel or ditch between the ponds, so that you can take and select the finest, which are the healthiest, for the stock, and by so doing prevent the principal of the brood from escaping to the next pond.

There are two species of weeds which are requisite in your ponds, and on which carp and tench spawn; the one is *Potamogeton natans*, or broad-leaved pond-weed, sometimes called tench-weed; the other is *Ranunculus aquatilis* or water crow-foot. Against the former, during the period of casting their spawn, they rub themselves, either from an exciting or soothing cause, but they invariably discharge the ova on the crow-foot, which is a long wiry weed, forming at intervals circles of fine leaves: from its toughness and close foliage it protects the spawn and young fry from the attacks of fish of prey. I think it is by means of this weed that wild fowl convey different species of fish from one pond to another, in consequence of the gelatinous nature of the ova causing them to adhere to the feathers of the fish while feeding, and this will account for fish being found in waters where none of the sort had been stored. Wild fowl are particularly fond of spawn; they destroy much of it, and seek the weeds encumbered with it. It is among these weeds that the fry are partially protected when they emerge from the ova; for like every thing produced from creation's lot, in the early stage of life

being perfectly helpless, so do they swim, or, more properly, float about, for three or four days, with the shell of the ova attached to them, showing a similarity to the umbilical cord in animals, after which it falls off, and then the brood instinctively move in a shoal to the scours, for the protection against other fish afforded by the shallow water, as well as on account of its being warmer and of lighter weight to their small frames. It is during the first movement from the egg that fish of prey, especially eels, are so destructive to the spawn-casts; and I have seen a male trout trailing over and around the layer, open-mouthed, hunting away every other fish that should make its appearance, solely to gratify his voracious appetite. To a casual observer it would appear as if he protected the fry, but this is not the case, as he does not even permit the spawner to approach; and were protection the object, every trout-stream would be swarming with millions of fry, whereas it is difficult to keep a trout-stream in a tolerably well-stocked state. I will however give a remedy which will well repay any gentleman for the little trouble it may give his keeper. Take a box, such as I have described under the head of stew-boxes, and fill the bottom with clean good gravel, not too large; in the month of November, or month before spawning, place in the box a spawner and milter of good size, then sink it in the deep stream where there is plenty of water, so that it may be well covered during the

period of spawning, and when the fish have cast take them out and turn them adrift into the river; then move the box into shallow water, which, being influenced by the early rays of the sun, will bring forth the fry; keep them in the box until they are about half an inch long, then turn them out on the shallows. By this simple process no store would be wanting, and the trout-stream would always be well stocked. I have diverged from my theme of fish-ponds, but I trust the hint will not be objected to by my readers.

APPENDIX,

CONTAINING

TWENTY-THREE GERMAN RECIPES

FOR COOKING

FRESH-WATER FISH.

APPENDIX.

I SHALL now, by way of supplement, give a series of German recipes for cooking fresh-water fish; some of which, when well prepared, although simple, will prove that stored fresh-water fish are not so dégoutant as too many are led to believe. All fish ought to be cooked as early as possible after being killed.

Fresh-water fish are more watery than those of the sea; and it is requisite to use salt, in order to extract the watery particles. Every sort of fresh-water fish, as soon as killed and cleaned, ought to have salt well rubbed inside and outside, and should be allowed so to remain for some time before it is cooked, when it should be well washed out with pure spring water, wiped thoroughly dry with a clean cloth, and afterwards cooked according to desire.

Fish that swim at or near the surface of water are far more watery than those which keep at the bottom; for instance, roach, dace, chub, bream, carp and tench, are much

lighter and more watery than trout, grayling, jack, perch, and eels; and the latter do not require to remain so long in the salt as the former. I conceive the different species of food, the colder state of the water from the greater depth, with the exertion requisite to obtain food, produces a firmer flesh.

In all choice for carp, if the Spiegel carp can be obtained, it is the best.

Carp boiled blue.

Draw the carp, do not scale it, but clean it well, split it in half, then cut it into pieces large enough for serving up, lay them on a dish, and pour over each piece, on the scale side, some scalding vinegar; have only sufficient water in your stew-pan or kettle to cover your fish, into which put two or three onions, with cloves, some whole pepper, with alspice and a good handful of salt. When the water boils lay the pieces in, so that the scales are undermost, with the roe or milt at top; then pour in the vinegar, and let it boil for half an hour, taking care to skim it well whilst boiling. When done place the fish in the dish carefully, with the scales uppermost and the roe or milt at top; garnish with some slices of lemon and parsley, serve up to it white

anchovy sauce, or grated horseradish boiled in stock or bouillon.

Jack, tench, barbel, trout and eels are equally good this way.

Carp with Oyster Force-meat.

When you have thoroughly scaled and cleaned your carp rub in some salt two hours previous to your stuffing; for which take 1½ dozen oysters with some flesh of another carp, and mince them together, then take some crumb of bread soaked in milk and squeezed out, five eggs, a sufficient quantity of butter, some chopped lemon-peel, onion or eschalot and parsley, seasoned with pepper and salt; make up this altogether for your stuffing, and add thereto 1½ dozen whole oysters, then stuff your carp and sew it up. Put at the bottom of your baking dish some slices of bacon, seasoned with slices of two onions, some cloves, whole pepper and alspice, then place your fish in and bake it to a nice brown. Make a good ragout of the milt and roe, with a few oysters and some mushrooms; pour this over the fish when dished up for table.

Jack and tench are fine this way.

Carp Poulpeton.

Cut off all the flesh of the carp, add one third suet and mince them fine together; then take some crumb of bread soaked in milk and pressed out, an onion, some lemon-peel and parsley chopped fine, seasoned with pepper and salt; mix these altogether and form it into filets, which fry lightly in butter, then lay them in white coulis or stock gravy. In the mean time boil the roe and milt, which, when done, cut into small pieces and fry in butter, then add some brown coulis well seasoned, place all in a dish and garnish with the tails of crayfish or hot lobster cut in pieces with morels or small mushrooms, then finish in a slow oven and serve it up hot for table.

Jack and tench are good this way.

Carp a la Pole

Clean your carp and wash out the blood with a little vinegar, split it and cut it into pieces, then wash them in water. Take two quarts of wine and water, three whole onions stuck with cloves, some whole pepper, alspice, a small piece of cinnamon, a head of celery, two parsley-roots, two bay leaves, some salt and a lemon cut into slices, put

them together in your stew-pan on the fire. Then blue your carp with vinegar, and when the stew boils place the head-pieces at bottom, the middle pieces next, and the tail at top, with the roe or milt; place the fish so that scale and scale lie together; then let it boil quickly and skim it well. When this is done, melt a good-sized piece of butter, add a piece of sugar the size of a walnut, mix the blood with it, and add it to the fish, which finish boiling. Take out your fish, pass all through a tamis over the fish, and serve up the onions and slices of lemon with it.

Carp boiled with small Onions.

Scale and clean your carp; make up your pot of half vinegar and half water, enough to well cover the fish, season with pepper, bay-leaves, cloves and salt; peel some small onions and boil them in part of the liquor, when done serve up the fish and smother it with them.

Carp, to broil.

Clean and scale your carp, lay it in salt for one hour, then well dry it with a cloth, chop some eschalots or onions

with parsley, very fine, and mix them with butter, with which fill your fish and sew it up; them melt some butter, and baste the fish all over, put it on the gridiron and baste it continually until done, and then serve it up with sauce Roberte or any other sauce piquante.

Carp, to boil.

Clean and scale your fish, raise the back-bone and rub in some salt, then let it lie in some strong salted spring water for two hours, after which wash it out in clear spring water, then put it into boiling water, with a good handful of salt, and let it boil from fifteen to twenty minutes, with the milt or roe. Garnish with parsley and slices of lemon, and serve up melted butter with fish-sauces for table.

All fresh-water fish boiled as above become firm, and are the better for table.

Carp-Milt, to dress.

It must be salted a little and boiled in vinegar, then cut it into small pieces and add pepper, alspice, butter, lemon-

juice, and finely cut lemon-peel; mix all together with a few bread-crumbs, and put it into scallop-shells and either bake them, or do them before the fire in a Dutch oven.

Carp, stewed.

Scale and clean your carp, wash out the blood with a little vinegar, which save; cleanse the fish with salt water, then split and cut it into pieces, which fry with the roe or milt until pardone, place the whole when nicely brown into the stew-pan, then add the vinegar and blood, two or three large onions stuck with cloves, some whole pepper, alspice, salt, lemon-peel, and a slice or two of lemon, close the lid, and let it stew gradually, taking care to skim it well; when done take out some of the liquor and season with eschalot and Chili vinegar, soy, anchovies and ketchup, thickened with a little flour, add two or three glasses of port wine and serve it up for table; garnish with toast sippets.

Tench fried, and Caper Sauce.

To take off the slime you must scald the fish, then carefully clean it and take out the gills, wash it in spring water

and score it, let it lay for two hours with salt well rubbed in, then dry it with a clean cloth, flour it and fry it in butter to a good brown, then serve it up with caper sauce.

Tench boiled, with Bacon Sauce piquante.

Clean your fish, take out the gills (which are always muddy), then run it blue with hot vinegar, boil it in salt water, add a little vinegar, an onion or two, with cloves, two or three bay-leaves, and some lemon-peel; then fry some bacon cut into small pieces until it is of a fine brown, pass it through a tamis, and then fry some flour in the fat with sliced onions, until brown, add one pint of bouillon and half a pint of vinegar, let it boil up with a few cloves, a little lemon-peel and a small piece of sugar. This sauce you serve over your fish for table, and garnish with rashers of bacon.

Fish a la Matelotte.

To this you take all sorts of fish, carp, jack, tench, eels, perch &c., which you clean and bone as well as you can, cut them into small pieces and salt them for one hour, this

done dry them with a clean cloth, then place them in the stew-pan with brown coulis or stock gravy, add a pint of wine, season with an onion or two, some thyme, and other pot-herbs, cloves, a slice or two of lemon, some pepper, a little soy, anchovies and catsup: when done, serve it up with hot crayfish or lobster pulled to pieces, and toasted sippets.

N.B.—If jack be used it must be parboiled beforehand.

Jack with Polish Sauce.

Scale your fish and clean it well, split and cut it into pieces, salt them well and let them remain in it for a good half hour, then wipe them quite dry and clean of the slime and place them in the stew-pan, add some chopped parsley, parsley-roots, two or three large onions cut fine, some alspice and a piece of butter; then pour over boiling water sufficient to cover the fish, and let it boil away until the sauce becomes thick, should it however not thicken sufficiently add a little more butter with flour, and when done serve up for table.

Jack baked with Anchovies.

Take a large jack, cut off the skin and scales so that none remain, then take bacon, ham and lemon-peel cut in strips, and run them through alternately (the same as larding), well rub the inside with salt and put it into a baking dish; then chop very fine six anchovies, a few eschalots and some parsley, put these into some oiled butter, baste the jack well with it, then place it in the oven and baste it frequently, so that it does not dry, until it is done. Then take the fish out and make the sauce as follows; take the dish in which the fish was baked, stir in it some flour, with some good bouillon and a glass or two of wine, cut up a few more anchovies, add the juice of a lemon, and pass the whole through a tamis, then pour the sauce over the fish and serve it up for table.

Jack stuffed or forced.

The fish is not cut open but cleaned through the gills, wash it well with salt and water and wash off all the slime, then make your stuffing of anchovies, eschalots, butter, crumb of bread, three eggs, some alspice, lemon-juice, a little lemon-peel and some sweet herbs, with a little pep-

per and salt; mix it well together, stuff your fish as full as you can; then rub your baking dish with butter, or lay rashers of bacon with sliced onions in the bottom, place the fish in and baste frequently with finely chopped anchovies and butter; let it well bake, and when done remove the fish, then take the baking dish and brown a little flour in it, add some bouillon and estragan vinegar, and pass it through a tamis, then pour this sauce over the fish and serve it up.

Jack-Cotelettes.

Scale and skin your fish, chop up the flesh very fine with some eschalots, take crumb of bread steeped in milk and squeezed out, stir up some butter, six eggs, and beat the whole together in a mortar with half a lb. of fresh butter, some finely cut lemon-peel and alspice, put it on a dish and form your cotelettes, then baste with egg and bread-crumbs and fry them to a nice brown.

Tench and carp are good this way, and jack-dumplings can be made as above and served up with good bouillon.

Jack boiled, with Sauce a l'Hollandoise.

Boil the fish, then take four yolks of eggs, some butter, flour, vinegar, green onions, parsley and alspice, stir this in some bouillon over the fire, and serve it over the fish. In boiling the fish you must use salt, whole pepper, a sliced onion or two and a few bay-leaves.

Jack, salted, with Mustard Sauce.

Salt your fish for twenty-four hours and boil it twenty minutes; fry for sauce some flour until brown, add a quantity of sliced onions, and when done pour some good bouillon to it, then add the mustard and let it boil, then serve it over your fish.

Jack a la Braise.

Choose for this a large fish, clean and scale it well; cut bacon, lemon-peel and anchovies into filets, spit the jack well with them on both sides, then let it lie for some hours

in spiced vinegar, onions cut small and a few bay-leaves, with some salt; turn it frequently, so that the fish be well soaked; then take your baking dish, in which lay thin slices of bacon, place the jack upon them, pour in the liquor and cover it with thin layers of bacon, then let it bake in a quick oven to a nice brown, whilst baking let it be frequently basted; when done place it in your dish and serve up for sauce brown coulis or stock gravy, a few tablespoonfuls of the liquor flavoured with anchovies and lemon-juice. If you wish for a richer dish, make the following cream; take veal, ham, a carrot, parsley-root, turnip, an onion or two, spice, and a few spoonfuls of rather fat bouillon; place all together in a stew-pan on the fire, and when it becomes brown at the bottom of the pan, add a few spoonfuls of good gravy, and dissolve the brown at the bottom, mix a handful of flour to it and add some cream, then boil it to a rich gravy; pass the whole through a tamis, and beat up with it six yolks of eggs, then add some anchovy, butter, lemon-peel and parsley cut fine, squeeze the juice of a lemon in it, and let it boil up; when the jack is nearly done pour this cream over it, and bake it to a nice brown, then serve it up with the before-named sauce.

Jack fricandeau.

Clean and scale your fish, then carefully cut off the flesh, spit it as in the foregoing, and proceed with it the same.

Ragout of Fish.

Take carp, jack, tench, perch and eels, clean and scale them well, then cut them up into pieces for serving; put in your stew-pan a good-sized piece of butter, let it fry to a pale brown, then fry some flour in it, and add a quart or two of good bouillon, with a glass or two of red wine, a few onions and cloves, when boiling put your ragout into it, let it well boil and add some lemon-juice, then serve it up.

Jack with Horseradish.

Clean and cut your jack into pieces, boil it in salt and water, but not too much water, then grate horseradish and crumb of bread, put this, with some vinegar, butter and a little sugar, to your fish, and let it boil up, then serve up when done.

Fish-Soup disguised.

Take carp, tench, jack, perch and eels, clean them and scale them, then cut them into pieces and fry them in lard until pardone, then put them into the stew-pan well covered with water, which season with salt, whole pepper, cloves and alspice, add turnips, carrots, onions, parsnips, parsley-roots, celery and pot-herbs; let it boil two or three hours, till the fish is quite in pieces, then strain the whole through a tamis, and season further with Chili vinegar, eschalot wine, anchovy sauce, catsup, and a glass or two of port wine, let it boil up and then serve up for soup. This, if properly arranged, will be so disguised as not to taste of fish, and when cold is so gelatinous that it may be cut the same as mock turtle soup.

To serve it up as fish soup you must boil extra the different sorts of fish, as under the head of boiled fish, and place them in the tureen in slices large enough for serving, adding thereto vegetables boiled to a proper state for mixing with the soup.

P.S. — I should have added to the first part of this treatise, that the management of fish therein proposed is equally well adapted to streams as to ponds, and that I shall be happy to give my advice and assistance to any gentleman who may require them.

G. B.

New Road, Shepherd's Bush,
October 16*th,* 1841.

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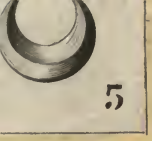
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